

Open Daily
Lounge 4pm–10pm
Dinner Service 5pm–10pm
Show Nights 5pm–11pm

WILLLOW

RESTAURANT+BAR

Chef, Sergio Renteria
Manager, Matthew Sanderson

STARTERS & SOUPS

Seafood Jumbo Jackpot*

1-3 people MKT | 4-6 people MKT
Canadian Lobster, Shrimp, Oysters, King Crab

Crab Cakes

Lump Crab, Baby Frisée Salad, Mustard Cream Sauce
Pickled Onions, Lime Caviar

28

Shrimp Cocktail

Mazatlán Shrimp, House-Made Cocktail Sauce

30

Lower James River Oysters

Fresh or Grilled 1/2 Dz*

29

Fresh Tobiko Caviar, Frozen Mignonette

Chicken Tortilla Soup

Smoked Chicken, Pepper Jack Cheese, Tortilla Chips

16

Lobster Bisque

Vanilla Bean, Tarragon, Brandy

16

Fried Calamari

Calamari, Sweet Onion, Asparagus, Fennel
Tarragon, Sriracha Aioli

21

Lobster Mac & Cheese

Torchio Pasta, Canadian Lobster, Parmesan Cheese
White Cheddar Cheese Crackers

110

Pork Belly Bao

Soy Sesame Glaze, Spicy Carrot Slaw
Crushed Peanuts, Fresno Peppers

29

STEAKS & CHOPS*

Our aged steaks and chops are procured from the finest Midwestern ranchers and meet our strict quality standards

CERTIFIED ANGUS

20 oz Bone-In Ribeye 82 

NIMAN RANCH

16 oz Pork Tomahawk 60 

WINTER FROST

14 oz Flat Iron 76 

French Fries, Charred Broccolini, Compound Butter

GREATER OMAHA

Wet Aged Minimum 28 days

7 oz Certified Angus Beef Filet Mignon 67 

14 oz Certified Angus Beef New York 63 

A5 JAPANESE WAGYU

7 oz Kagoshima Filet 168 

Chef Recommendation: Medium Rare

CERTIFIED ANGUS PRIME

Wet Aged Minimum 28 Days

32 oz Porterhouse for Two 134 

Wet Aged Minimum 14 Days

38 oz Tomahawk Chop for Two 176 

SEAFOOD

Surf & Turf

7 oz Petit Filet & 14 oz Lobster Tail
Mashed Potatoes, Wilted Spinach

164

Willows Cioppino

Spicy Tomato Saffron Broth, Mussels, Clams, Halibut
Salmon, Scallops, Shrimp, Calamari, Crab

77

14 oz Canadian Lobster Tail

Wilted Spinach

101

King Salmon

Pink Peppercorn, Potato and Lemon Cake
Baby Leeks, Beurre Rouge Sauce

60

Diver Scallops

Thai Chile Glaze, Stir Fry Quinoa, Asian Nage

78

SIDES 14

Baby Carrots

Sunrise Farms Baby Carrots, Dill, Honey

Mushrooms

Shiitake, Red Wine, Shallots, Herbs

Asparagus

Grilled, Ranieri Extra Virgin Olive Oil

Blistered Shishito Peppers

Red and Green Santa Rosa Hills Peppers
Thai Basil, Black Lava Salt

Fried Brussels Sprouts

Soy Sauce, Sesame Oil, Red Wine Vinaigrette, Grana Padano

ENTRÉES

Bucatini & Meatballs

Tomato Gravy, Tenderloin Meatballs, Grana Padano

45

Prime Filet Medallions & Diver Scallops

Mashed Potatoes, Heirloom Carrots

82

Jidori Chicken

Mashed Potatoes, Broccolini

45

Short Ribs

C.A.B Slow Braised, Cabernet Wine

60

Steak Oscar

Westholme Wagyu Top Sirloin, Lump Crab
Asparagus, Béarnaise Sauce

77

ALLERGEN KEY

 VEGAN

 VEGETARIAN

 GLUTEN-FREE

 CONTAINS NUTS

 CONTAINS SHELLFISH

 CONTAINS FISH

 CONTAINS EGG

 CONTAINS DAIRY

 CONTAINS SOY

 CONTAINS SESAME